

Retail Food Establishment Inspection Report

Facility Information	Audit Information
Permit: 23-208-03008	Audit Name: Retail Food Establishment Inspection Report
Facility Name: DEPT OF CORR-PERRY CORR	Audit Type: 15_Follow-Up Inspection
Address: 430 OAKLAWN RD	Start Date: 08 Feb 2024 03:28 PM
City/State/Zip: PELZER, SC 296690000 GREENVILLE	End Date: 08 Feb 2024 03:49 PM

Overall Score
98%

Foodborne Illness Risk Factors & Interventions and Good Retail Practices

Item	Answer	Points Current
FoodBorne Illness Risk Factors & Interventions		
1. PIC Present, Demonstration – Certification by accredited program, and Performs duties Certified Food Protection Manager Fact Sheet Link	In	2
2. Management and food employee knowledge, and conditional employee; responsibilities and reporting. Employee Health Fact Sheet Link	In	2
3. Proper use of reporting, restriction and exclusion	In	2
4. Proper eating, tasting, drinking, or tobacco use	In	2
5. No discharge from eyes, nose, and mouth	In	2
6. Hands clean and properly washed	In	3
7. No bare hand contact with RTE foods	Not Observed	3
8. Handwashing sinks, properly supplied and accessible	In	2
9. Food obtained from approved source	In	2
10. Food received at proper temperature	Not Observed	2
11. Food in good condition, safe and unadulterated	In	2
12. Required records available: shellstock tags, parasite destruction Molluscan Shellfish & Shellstock Information Freezing for Parasite Destruction	Not Applicable	2
13. Food separated and protected	Not Observed	3

14. Food-contact surfaces: cleaned and sanitized Comments <ul style="list-style-type: none"> Non-Violation Notes <i>High temp dish machine only used for wash/rinse /sanitizing of trays (direct food contact). All other items go through 3-compartment sink.</i> 	In	3
15. Proper disposition of returned, previously served, reconditioned, and unsafe food	In	2
16. Proper cooking time and temperature Cooking/Reheating Fact Sheet Link	Not Observed	3
17. Proper reheating procedures for hot holding Cooking/Reheating Fact Sheet Link	Not Observed	3
18. Proper cooling time and temperatures Cooling Fact Sheet	Not Observed	3
19. Proper hot holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet	Not Observed	3
20. Proper Cold holding temperatures Proper Holding Temperatures Fact Sheet Time as a Public Health Control Measure for Hot or Cold Food Fact Sheet	Not Observed	3
21. Proper date marking and disposition. Date Marking Fact Sheet Fact Sheet	In	3
22. Time as a Public Health Control: procedures and records Time as a Public Health Control Measure for Hot or Cold Food	Not Applicable	3
23. Consumer advisory provided for raw or undercooked foods Guide to Consumer Advisories	Not Applicable	1
24. Pasteurized foods used; prohibited foods not offered	Not Applicable	2
25. Food additives: approved and properly used	Not Applicable	2
26. Toxic substances properly identified, stored, and used	In	2
27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan Guide to HACCP Plans	Not Applicable	2
28. Pasteurized eggs used where required	Not Applicable	1
29. Water and ice from approved source	In	2
30. Variance obtained for specialized processing methods	Not Applicable	1
31. Proper cooling methods used; adequate equipment for temperature control Proper Cooling Temperatures	In	1
32. Plant food properly cooked for hot holding Proper Cooking and Reheating Temperatures	Not Observed	1
33. Approved thawing methods used	Not Observed	1
34. Thermometers provided and accurate	In	1
35. Food properly labeled: original container Molluscan Shellfish & Shellstock Information	In	1
36. Insects and rodents not present; no unauthorized animals	In	2

37. Contamination prevented during food preparation, storage and display	In	2
38. Personal cleanliness	In	2
39. Wiping cloths: properly used and stored	In	1
40. Washing fruits and vegetables	In	1
41. In-use utensils: properly stored	In	1
42. Utensils, equipment and linens: properly stored, dried & handled Comments <ul style="list-style-type: none"> Non-Consecutive Violation: 4-901.11 - Equipment and Utensils-Air-Drying - Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Observed several pans, baking sheets wet nested and not properly air dried before stacking.</i> 	Out	0
43. Single-use and single-service articles; properly stored and used	In	1
44. Gloves used properly	In	1
45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used	In	2
46. Warewashing facilities: installed, maintained and used; test strips	In	1
47. Non-food-contact surfaces clean	In	1
48. Hot and cold water available; adequate pressure	In	2
49. Plumbing installed; proper backflow devices	In	2
50. Sewage and waste water properly disposed	In	2
51. Toilet facilities: properly constructed, supplied and cleaned	In	1
52. Garbage and refuse properly disposed; facilities maintained	In	1
53. Physical facilities installed, maintained and clean Comments <ul style="list-style-type: none"> Non-Consecutive Violation: 6-201.11 - Floors, Walls and Ceilings-Cleanability Verification of correction will be made at the time of the next inspection or earlier if deemed necessary by the Department. <i>Observed ceiling in poor repair and leaking in walkway across from walk-in coolers.</i> 	Out	0
54. Meets ventilation and lighting requirements; designated areas used	In	1
55. Chapter 8 - Meets all requirements of Chapter 8: Compliance & Enforcement	In	0
56. Chapter 9 - Meets all applicable requirements of Chapter 9: Standards for Additional Operations	In	1
Totals		98

Inspection Report Information

Item	Answer	Points Current
Grade Posted	A	
Is a Follow-Up required?	No	
Enter Time for Meeting	3:00PM	
Is a Routine required within 60 days?	No	
Totals		

Inspection Information

Comments:

Remaining items marked "out" are core violations and will be verified for compliance at the next routine inspection.

Item	Answer	Points Current
Facility Category	Category 3	
Type of Inspection.	Virtual	
Change of Ownership Permit Pending	No	
DHEC Contact Phone and Fax Number.	Upstate Food Greenville/Spartanburg - (864)372-3270 Email - Upstate-Food@dhec.sc.gov	
Violations may be subject to enforcement action including but not limited to a monetary penalty of \$1,000.00 per violation for each day of non-compliance per S.C. Code Ann. Section 44-1-150 and S.C. Regulation 61-25. If the retail food establishment obscures, covers, defaces, relocates, or removes the posted grade decal, this is a violation of S.C. Regulation 61-25 and may result in enforcement action. Information collected on this form is open to public scrutiny or release in accordance with the Freedom of Information Act.		
For fact sheets, the regulation, and additional information, please see: https://www.scdhec.gov/food-safety .		
Totals		